Annotated Bibliography – APA

English

Print Resources (7)

(2005). *Better homes and gardens new cook book*. (12th ed.). Des Moines: Meredith Publishing Group.

This cookbook is one of the most popular in America and has been around for many years. It has a lengthy index of cooking terminology and international cuisine recipes. All recipes are sorted by ingredient type or meal course. It is helpful in finding recipes relevant to the multi-cultural cuisine requirement of the writing assignment.

Ayers, W. (2001). *To teach, the journey of a teacher*. New York: Teachers College Pr.

This text discusses, from a teacher’s perspective, how to reach students and deliver material. Additionally, it describes the journey of one teacher and the challenges he faced. I referred to it during the conceptualization stage of my unit.

Kronowitz, E. L. (2012). *The teacher\'s guide to success*. (2nd ed.). Upper Saddle River, NJ: Allyn & Bacon.

Kronowitz provides an excellent look at classroom management, lesson organization, seating arrangements, intelligence types, special accommodations, and other classroom objectives. I used this text when researching how to apply classroom instruction styles and planning to the methods learned in Bridging English.

Milner, J. O., MILNER, L. F., & Mitchell, J. F. (2011). *Bridging english*. Boston, MA: Allyn & Bacon.

This is a terrific text for English teaching methods. I used the text as inspiration for what types of lessons to plan, how to arrange them, and in defining goals and objectives.

Ojakangus, B. (2009). *Petite sweets: Bite-size desserts to satisfy every sweet tooth*. Portland, ME: Sellers Publishing Company.

This is a dessert book with hundreds of interesting recipes. Many of them are small enough that students could actually make them in the classroom, but the ingredients in many are quite lengthy.

Rombauer, I. V. S., Becker, M. R., & Becker, E. (2008). *Joy of cooking*. (75th ed. ed.). Scribner Book Company.

The Joy of Cooking is one of the best known American cookbooks and the recipes present a diverse example of American cuisine. To accompany the Write-A-Recipe lesson, this cookbook is a good example of a variety of cooking methods, ingredients, and dishes.

Thompson, J. T. (1996). *Jump up and kiss me: Spicy vegetarian cooking*. (1 ed.). Berkeley, CA: Ten Speed Press.

This is a vegetarian cookbook with lots of spicy grilling recipes. The recipes are good inspiration although the text does not provide pictures of the dishes. It is helpful for finding popular vegetarian ingredients.

Online Resources (5)

*Alphabetical list of fruits and vegetables*. (2008). Retrieved from <http://cookery.newarchaeology.com/vegetables.php>

This is a website devoted to sharing the nutritional content of a wide variety of fruits and vegetables. I used it as a reference for popular foods that can be used in creating the student’s recipes.

*Distance learning associates*. (n.d.). Retrieved from [http://www.distancelearningassociates.com/ENGL 1301 Exercises/A List of Persuasive Techniques.htm](http://www.distancelearningassociates.com/ENGL%201301%20Exercises/A%20List%20of%20Persuasive%20Techniques.htm)

This website is from an online distance learning school. They offered a nice guide on explaining persuasive writing, including the why, where, and how of using persuasive writing techniques.. I used their templates for discussing persuasive writing in my create-a-commercial lesson plan.

*Food network recipes*. (n.d.). Retrieved from <http://www.foodnetwork.com>

The Food Network is a cable television network with an accompanying website with thousands of recipes. I used it in gathering recipes for my international cuisine dishes.

*Persuasive writing*. (n.d.). Retrieved from <http://t4.jordan.k12.ut.us/t4/>

This website is from Jordan School District in Utah. I referenced a Persuasive Writing description guide from their English department. This website offered a comprehensive list of persuasive writing techniques. I used this website in forming the worksheet to a persuasive writing exercise. The list is made for students and easy to understand.

Sperling, D. (2008). eslcafe.com. In Retrieved from <http://www.eslcafe.com/idea/index.cgi?display:1028675430-25901.txt>

This is a website with a list of popular and commonly used cooking vocabulary verbs. It is intended for English as a Second Language learners. The word descriptions are concise and easy to understand. In creating a vocabulary list for writing recipes, this list works as succinct reference for both teachers and students

Multi-media Resources (4)

Fieri, G. (Performer) (2012). Coast to coast classics [Television series episode]. In Page, D. (Executive Producer), *Diners, Drive-ins, and Dives*. New York, New York: The Food Network.

Guy Fieri is a chef on The Food Network with a cooking show called “Diners, Drive-Ins, and Dives.” He travels the country looking for all-American food types. This episode featured him driving from New York to California looking for interesting diner locations. I thought it was useful to the lesson because it opened up the American-dining theme to recipes from all over the country.

Fieri, G. (Performer) (2012). Comfort food with attitude [Television series episode]. In Page, D. (Executive Producer), *Diners, Drive-ins, and Dives*. New York, New York: The Food Network.

I used this Guy Fieri cooking show episode to inspire what types of dishes would be good for the American portion of the cooking assignment. I thought about comfort foods, and came up with the idea for grilled cheese sandwich as the vegetarian choice for the American style cuisine section. I think students will identify both with the chef (because he’s currently popular) as well as the types of cuisine.

Ray, R. (Performer) (2012). Bayou sizzle [Television series episode]. In Annino, J. (Executive Producer), *The Rachael Ray Show*. New York, NY: The Food Network.

This Rachael Ray episode shows the Cajun flavoring of the cuisine in the Bayou of the American South. This episode shows how the French and Cajun cultures brought about a style of spicy cuisine in the bayou region. However, I think students will find it easier to identify an overarching “diner” theme than incorporating multiple geographic regions.

Ray, R. (Performer) (2012). Boarding pass vienna [Television series episode]. In Annino, J. (Executive Producer), *The Rachael Ray Show*. New York, NY: The Food Network.

Rachael Ray is a chef on The Food Network with a cooking show called “The Rachael Ray Show.” This episode aired in April, and she cooked recipes of Italy. I like the different kinds of recipes from the country and what ingredients she recommends. It was useful in inspiring which Italian recipes would be good for the teaching assignment.